

Join us for a Weekend Brunch or a Ramsay Roast with the family.
Plus, discover our Street Lounge dining experience!

BREAD STREET KITCHEN

Pick up your copy of Gordon's Bread Street Kitchen cookbook today to try your favorite dishes at home. Ask your waiter for more details.

Love Potion No. 9 Croft pink port, mint, raspberries, lemon, Prosecco 13.50	Lady Regent Hendrick's, Rinquiquin Peach aperitif, Elderflower, Lemon, fresh mint 12.00	WHET YOUR APPETITE BSK Espresso Martini Bacardi Spiced rum, homemade salted caramel, house blend espresso 13.00	Long Night 13.00 Macallan 12, Campari, Laphroaig 10 year old, Crème de Banana, Crème de Cacao dark, Peychaud's bitters The BB 12.00 Bombay Bramble, sage, elderflower, fresh lemon	Champagne & Sparkling 125ml Coeur Des Bar, Blanc de Noir, Devaux, Champagne, France NV 14.50 Rose D, Devaux, Rosé Brut, Champagne, France NV 19.50 Hattingley Valley Classic Cuvée, Hampshire, Southern England NV 13.00
Grey Goose Royal Grey Goose, Aperol, lemon, passion fruit, Prosecco 13.00	Zephyr 12.00 Cardamom infused vodka, lemon juice, ginger homemade syrup			

SNACKS

Mixed marinated olives 5.00	Harissa spiced nuts 5.00	Padron Peppers 7.00	Salt and pepper squid 9.50
--------------------------------	-----------------------------	------------------------	-------------------------------

STARTERS

Bread basket	4.00
Roasted pepper and tomato soup, crème fraiche, chive	8.50
Stracciatella, black olives, cherry tomatoes, pine nuts, basil oil	10.50
Steamed mussels, lemongrass, chili, coriander, coconut milk	11.50
Tamarind spiced chicken wings, spring onions, coriander	10.50/15.00
Spicy tuna tartare, wonton crisps, crème fraiche, avocado	14.50
Potted salt beef brisket with grain mustard, piccalilli, seeded crackers	11.50

SALADS

Caesar salad, soft boiled egg, pancetta, anchovies, aged Parmesan	10.50/16.00
Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts	9.00/13.00
Crispy duck, watercress, mooli, chilli, radish, ginger, sesame seeds, orange and soy dressing	11.50/17.50
Add avocado	3.50
Add halloumi	5.00
Add smoked salmo	6.50
Add chicken	7.50

SIDES

Koffman's fries	5.00	Blistered hispi cabbage, soy & sesame dressing	6.00
Mixed leaves, cherry tomatoes	5.00		
Truffle brie mashed potato	5.50	Macaroni cheese, garlic roasted crumbs	6.00

MAINS

Beef Wellington, truffle brie mashed potato, mixed leaves salad, red wine jus	47.50 per person
(for 2 people, please allow 45 minutes)	
Steamed sea bream, braised leeks, cherry tomatoes, samphire, brown shrimps	21.50
Butter chicken and cashew nut curry, saffron rice, poppadum	21.50
Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce	23.50
Baked spinach and ricotta cannelloni, tomato, mornay sauce, basil	21.50
Slow-roasted Cumbrian Saddleback pork belly, Braeburn apple purée	19.50
BSK fish and chips, mushy peas, tartare sauce	20.50
Spiced BBQ glazed aubergine, pepper, tomato and herbs salad, fries	16.50
Dry aged beef burger, Monterey Jack cheese, sriracha mayo, triple cooked chips	18.75
Add avocado	3.50
Add fried egg	3.00
Add streaky bacon	3.00

JOSPER CHARCOAL GRILL

Dry-aged Chateaubriand 14oz for two	80.00
Dry-aged rib-eye steak 10oz	40.00
Dry-aged sirloin steak 10oz	37.00
Grilled spatchcocked poussin, chimichurri sauce	22.50
All the steaks are served with cherry tomatoes, grilled mushroom, watercress	
Choice of a sauce 2.00	
Béarnaise, peppercorn, marrowbone and shallots sauce, chimichurri	

NATIVE & RARE BREED

Selection of dry aged, rare breed beef cuts sourced from the best British farms, matured in our own Himalayan Salt dry aged for a minimum of 35 days.

Bone in Prime rib 32oz	95.00
Porterhouse 32oz	105.00

Add Scottish langoustine 4.50

DESSERTS

Chocolate fondant, salted caramel ice cream	9.00
Pineapple and kiwi carpaccio, passion fruit, lime, coconut sorbet	7.50
Monkey Shoulder cranachan cheesecake, strawberry sorbet	9.00
Selection of British cheese, crackers, grapes, chutney	12.50
Sticky toffee pudding, vanilla ice cream	8.50
Selection of ice creams and sorbets	7.00

BREAKFAST

Wednesday to Friday
8am - 11am

Avocado, orange, chilli, flaked almonds, poached eggs	11.50
Vanilla yoghurt, toasted granola, berries	6.00
Ricotta pancakes, honeycomb butter	9.00
Bacon or sausage and egg roll	8.50
Scrambled eggs, smoked salmon	11.50
Eggs Benedict	11.50
Eggs Royale	12.00
Eggs Florentine	10.50
Open omelette with Gruyère cheese, wild mushroom	12.50
The English Breakfast - two eggs of your choice (scrambled, poached, fried), bacon, sausage, mushrooms, tomato, baked beans 14.50	
The Vegan Breakfast - Scrambled tofu, spinach, quinoa, mushrooms, tomato, mung beans, avocado 12.50	
The Full Vegetarian - two eggs of your choice (scrambled, poached, fried), bacon, sausage, mushrooms, tomato, baked beans 11.50	
Sides:	
Grilled tomatoes, baked beans or mushrooms	3.70
Sausages, bacon, black pudding or avocado	4.25
Smoked salmon	6.50